AMENDMENTS TO THE CLAIMS:

Claims 1-18 are canceled without prejudice or disclaimer. Claims 19-34 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-18 (Cancelled.)

19. (New.) A method of extracting a hydrophobic polypeptide of interest from a fermentation broth comprising:
I) adjusting the pH of the hydrophobic polypeptide of interest to a pH in the range of 3 pH units less than the pI of the hydrophobic polypeptide of interest to 1 pH unit greater than the pI of the hydrophobic polypeptide of interest;
ii) adding a non-ionic surfactant with a hydrophile-lipophile balance (HLB) of 12 or lower;
iii) cooling the mixture of the hydrophobic polypeptide of interest and the non-ionic surfactant for solubilization and incubating at above cloud point for extraction;
iv) phase separating at below cloud point to obtain liquid-liquid-solid fractions; and
v) recovering the surfactant-rich top phase containing the hydrophobic polypeptide of interest.

20.(New.) The method according to claim 19, wherein the hydrophobic polypeptide of interest is an enzyme.

21.(New.) The method according to claim 20, wherein the enzyme is selected from the group consisting of a protease, an amylase, a cellulase, a lipase, an oxidoreductase, and a carbohydrolase.

22.(New.) The method according to claim 19, wherein the hydrophobic polypeptide of interest contains from 5 to 100 amino acids.

23.(New.) The method according to claim 19, wherein step I) comprises adjusting the pH of the hydrophobic polypeptide of interest to a pH in the range of 2 pH units less than the pI of the hydrophobic polypeptide of interest to 1 pH unit less than the pI of the hydrophobic polypeptide of interest.

24.(New.) The method according to claim 19, wherein step i) comprises adjusting the pH of the

hydrophobic polypeptide of interest to a pH of 1.3 units below the isoelectric point of the hydrophobic polypeptide of interest.

25.(New.) The method according to claim 19, wherein the hydrophile-lipophile balance (HLB) is in the range of from 7 to 12.

26.(New.) The method according to claim 19, wherein the non-ionic surfactant is selected from the group consisting of an alcohol ethoxylate, a fatty acid ester, a polyether alcohol and an amine oxide.

27.(New.) The method according to claim 19, wherein the non-ionic surfactant is a linear fatty alcohol ethoxylate.

28.(New.) The method according to claim 19, wherein the non-ionic surfactant is added in an amount of 5 to 25% (w/w).

29.(New.) The method according to claim 19, wherein the mixture is cooled to 3-10°C for solubilization.

30.(New.) The method according to claim 19, wherein the mixture is incubated at 2-10°C above cloud point for extraction.

31.(New.) The method according to claim 19, wherein the phase separating is done at 2-15°C below cloud point for extraction.

32.(New.) The method according to claim 19 additionally comprising a step vi) of concentrating the extracted mixture to a paste form.

33.(New.) The method according to claim 32, wherein in step vi) the extracted mixture is concentrated to a paste form after adjusting the pH to neutral.

34.(New.) The method according to claim 19, wherein in step i) the fermentation broth is diluted (0 to 100%) for viscosity reduction before adjusting the pH.